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Low-sodium salt compsns. - contg. potassium chloride, glutamate, nucleotide and sweetener

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Patent Family

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EP 59363	A	19820908	EP 82101118	A	19820216	198237	В
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ES 8305198	A	19830701				198334	
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DE 3261402	G	19850117				198504	

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Patent Details

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Abstract:

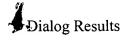
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Salt compsns. for human consumption comprises 0-50 wt.% NaCl, 22.5-85 wt.% KCl, 0-35 wt.% K2SO4, 1-8 wt.% glutamate, 0.1-1 wt.% nucleotides and 4-30 wt.% of sugar or a sugar substitute.

Prefd. compsns. comprises 45-85 wt.% KCl, 0-35% K2SO4, 2-8% glutamate, 0.2-1% nucleotides and 8-30% sugar (substitute). The glutamate is pref. K glutamate or glutamic acid. Prefd. nucleotides are guanylic, inosinic and adenosinic acids and their K salts. The glutamate:nucleotide ratio is pref. 5-15:1. The compsns. are pref. prepd. in crystalline form by dissolving or suspending the components in water, and spray drying the soln. or suspension.

The compsns. can be used as salt substitutes in the diet of Na-sensitive and hypertonic subjects. They have a taste and appearance very similar to that of NaCl, are non-hygroscopic and their taste is not altered by cooking.

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